



FOR THE TABLE



SIDES 8

Tortano Crown Sourdough Bread (v) Salted butter 605 kcal	7
Nocellara Olives (vg) 220 kcal	6
Invisible Soup -A donation to Friends of the Elderly's Winter Appeal"	1
Spicy Salmon Maki avocado, shiso & Japanese mayo 562 kcal	13
Rock Oyster 1/2 dozen shallots & Cabernet Sauvignon vinegar 118 kcal	27
Fruit De Mer Platter (for 2) 6 oysters, 6 spicy salmon maki, 6 crevettes & dressed Cromer crab, Sriracha mayo, 1669 kcal	35pp

BRUNCH

French Toast whipped vanilla crème fraîche, raspberry & mint 1089 kcal	14
Benedict, Florentine, or Royale two poached eggs, toasted English muffin, hollandaise 784 kcal / 661 kcal / 775 kcal	15
Avocado & Poached egg (v) habanero hot sauce, cornbread and cheese 798 kcal	18
Truffled Croque Monsieur Gruyere cheese, honey roasted ham Dijon mustard & fresh autumn truffle 699kcal	18
Crab California Roll tempura crunch, tobiko, togarashi spice 482kcal	18
Fried Chicken Sandwich Buffalo hot sauce, American cheese, iceberg & pickles 798 kcal	17

SUNDAY ROAST

All served with Yorkshire pudding, roasties, seasonal vegetables & gravy

Gloucester Old Spot Pork Rack apple sauce 1789 kcal	28	Herb Roast Chicken(h) with stuffing 2130 kcal	28
Dry Aged Hereford Rolled Rib of Beef (h) horseradish 1789 kcal	34	Vegetarian Roast cauliflower cheese, vegetarian gravy 897 kcal	28
Roast Rack of Herb Crusted Spring Lamb (for 2) horseradish Slow-cooked Shepards Pie with Cheddar Topped Mash, Crisp Lamb Croquettes & Minted Lamb Jus 2672 kcal	70		

STARTERS

Cauliflower & Aged Cheddar Velouté with Wild Garlic Pesto (v) whipped goat curd toast with Amalfi lemon 641 kcal	14	Crispy Duck Salad (h) Kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts 1030 kcal	19
Bluebird Chopped Salad (vg) kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing 618 kcal	12	Crevettes Bouquet served on ice, sriracha mayonnaise 531 kcal	13
Burrata (v) tomato tartare on Toast, Early Harvest Olive Oil and Balsamic 785 kcal	16	Dressed Cornish Crab served on ice, aioli, sourdough 240 kcal	18

MAINS

Roasted Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil 897 kcal	18	Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot shimeji mushrooms 529 kcal	30
Fresh Potato Gnocchi with Burrata burrata, wild broccoli, chilli, lemon, garlic 792 kcal	26	Bluebird Cheese & Bacon Burger sesame bun, shredded iceberg, Maple bacon, American cheese, house sauce & bearnaise 1057 kcal	19
Railway Mutton Curry (h) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1071 kcal	29	12 oz Ribeye Steak 42-day dry aged grass-fed beef, roasted bone marrow with shallot & parsley salad 1393 kcal	42

Fries (vg) 605 kcal

Gem Leaf Salad(vg)
croutons, champagne vinegar dressing 168 kcal

Spinach "Carbonara"
smoked bacon, parmesan and egg yolk 308 kcal

Truffle Mash Potatoes (v)
black truffle & 36-month Parmesan 492 kcal

Grilled Hispi Cabbage
Caesar dressing, crispy onions, red chilli and parmesan breadcrumbs 360 kcal

Cauliflower Cheese Gratin
cauliflower cheese, toasted breadcrumbs 476 kcal

DESSERTS

Vanilla Crème Brûlée (v) fresh blackberry, blackberry coulis & mint 712 kcal	10
Monkey Bread – To Share (v) cinnamon baked bread, salted pecan caramel, vanilla ice cream 919 Kcal	20
White Chocolate & Berry Cheesecake whipped vanilla cream cheese, mulled berry compote, ginger biscuit base 822 Kcal	10
Bluebird Cheese Board (v) Tomme De Savoie, Morbier Bichonne, Kidderton Ash, Baron Bigod, Colston Bassett Stilton, grapes, celery, quince & crackers 672 kcal	20
Ice Cream (v) & Selection Sorbet (vg) per scoop daily options 20-100 kcal	3

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.14.5% service charge will be added to your bill. Prices include VAT.

